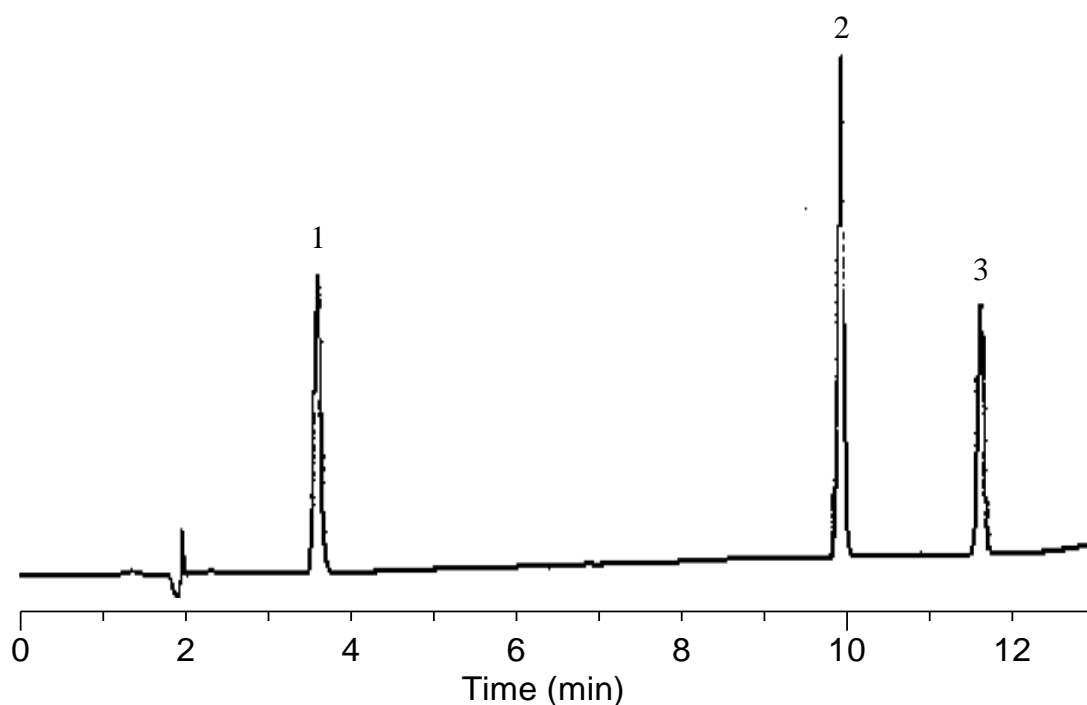


## Analysis of Dipeptide type sweeteners

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**Year** : 2014



### Conditions

**Column** : Inertsil ODS-4  
 (5  $\mu$  m, 150 x 4.0 mm I.D.)  
**Column Cat. No.** : 5020-03935  
**Eluent** : A) CH<sub>3</sub>CN  
 B) 10 mM NaH<sub>2</sub>PO<sub>4</sub> (pH 3.5, H<sub>3</sub>PO<sub>4</sub>)  
 A/B = 20/80 – 15min – 50/50  
**Flow Rate** : 1.0 mL/min  
**Col. Temp.** : 40 °C  
**Detection** : UV 210 nm  
**Injection Vol.** : 20  $\mu$  L

### Analyte :

1. Aspartame  
 2. Advantame  
 3. Neotame  
 (10 mg/L each)